

The Holiday Chef Market



At The Festival of Lights

Saturday, November 19, 2016

Lake Jackson Civic Center

The Holiday Chef Market is an event for people who love to cook or bake. This is an edible food event. Attached you will find a booth application, rental agreement, and rules/safety information for food vendors. Please note that the Holiday Chef Market is a one day event and space is limited. Please read the rules and regulations before completing your application. Booth space is reserved when application and payment is received. If you have any questions, please do not hesitate to contact

The Lake Jackson Civic Center at 979-415-2600.

I, the undersigned, do agree to the *Holiday Chef Market*
at *The Festival of Lights* event:

1. Pay a fee of \$75 per booth space (10' x 10') **Deadline for entry is October 28, 2016**
Payable to: Festival of Lights

Send payment and booth application to
Festival of Lights
333 Hwy. 332 E
Lake Jackson, Texas 77566

All tables & chairs will be provided by Civic Center.
We will place 1 table and 2 chairs for you at your booth.
You are welcome to bring your own as well.

2. I, the vendor, agree to be set up and be ready for the show at 10 am sharp. This includes having the table completely covered to the floor (linen tablecloths-provide your own) and all displays appropriately displayed within your space. Do not attach or hang anything from walls or ceilings. **The show will be from 10:00 am - 5:00 pm.**
3. Your product **MUST** be edible and ready to sell. You can also package your product in small baskets (make sure that they are wrapped in clear holiday plastic/ shrink wrap. Vendors are welcome to take orders for future sells.
Absolutely NO arts and crafts or home décor.
4. All vendors are to wear aprons and have a tray of some kind that will have small bite size pieces of what you are selling. These taster trays are for the shoppers to taste your product.
5. Every vendor(s) **MUST** be wearing an apron. This will enhance our holiday theme.
6. All of your items you are selling **MUST** be individually packaged. A list of the ingredients you used **MUST** be attached to your package or bag. **ITEMS REQUIRING REFRIGERATION ARE NOT ALLOWED. SEE ATTACHED "TEXAS COTTAGE FOOD LAW"**
7. No alcohol or red beverages of any sort are allowed.
8. No displays or set ups are to be disassembled or removed before 5:00 p.m.
All vendors must be out of the building by 6:00 p.m.
9. I, the vendor, will assume all responsibility for clean up and litter removal from my location.

I, the vendor, will not hold the Lake Jackson Civic Center responsible for any injury to myself or any of my employees while participating in this event.

Business Name or Contact Person (print)

Signature

Mailing address

Daytime phone number

Items to be displayed

of Booth spaces

email address _____ **Amount Pd.** _____ **Check #** _____

Hi Sandra,

The following comes from the DSHS (Department of State Health Services) concerning Cottage Food.

What is a cottage food production operation?

A cottage food production operation is defined as an individual, operating out of the individual's home, who:

- Produces a baked good, candy, coated and uncoated nuts, unroasted nut butters, fruit butters, a canned jam or jelly, a fruit pie, dehydrated fruit or vegetables, including dried beans, popcorn and popcorn snacks, cereal, including granola, dry mix, vinegar, pickles, mustard, roasted coffee or dry tea, or a dried herb or dried herb mix.
- Has an annual gross income of \$50,000 or less from the sale of the described foods.
- Sells the foods produced directly to consumers at the individual's home, a farmers' market, a farm stand, or a municipal, county, or nonprofit fair, festival or event; and
- Delivers products to the consumer at the point of sale or another location designated by the consumer.

Is a cottage food production operation a food service establishment?

No. A cottage food production operation is not a food service establishment.

What is the definition of a baked good?

A baked good is a food item prepared by baking the item in an oven, which includes cookies, cakes, breads, Danishes, donuts, pastries, pies, and other items that are prepared by baking.

What are some examples of foods that can be prepared at a cottage food production operation?

The following are examples of non-potentially hazardous foods that may be prepared and sold at a cottage food production operation:

- Breads, rolls, biscuits
- Sweet breads, muffins
- Cakes (birthday, wedding, anniversary, etc.)
- Pastries
- Cookies
- Candy
- Coated and uncoated nuts
- Unroasted nut butters
- Fruit butters
- Canned jams or jellies
- Fruit pies
- Dehydrated fruit or vegetables, including dried beans
- Popcorn and popcorn snacks
- Cereal, including granola
- Dry mixes
- Vinegar
- Pickles
- Mustard
- Roasted coffee or dry tea
- Dried herbs and dried herb mixtures

What types of foods are *not* allowed to be sold at a cottage food production operation?

The following foods are examples of food that can not be produced by a cottage food production operation.

- Fresh or dried meat or meat products including jerky
- Canned fruits, vegetables, vegetable butters, salsas etc.
- Kolaches with meat
- Fish or shellfish products
- Canned pickled products such as corn relish and sauerkraut
- Raw seed sprouts
- Bakery goods which require any type of refrigeration such as cream, custard or meringue pies and cakes or pastries with cream cheese icings or fillings
- Milk and dairy products including hard, soft and cottage cheeses and yogurt
- Fresh fruits dipped or coated in chocolate or similar confections
- Fresh vegetables
- Juices made from fresh fruits or vegetables
- Ice or ice products
- Barbeque sauces and ketchups
- Focaccia-style breads with vegetables or cheeses
- Chocolate covered graham crackers, Rice Krispy treats
- Dried pasta
- Sauerkraut, relishes, salsas, sorghum
- Lemonade, juices, hot chocolate or similar beverages

What is a potentially hazardous food/time and temperature control for safety food (PHF/TCS)?

A potentially hazardous food (PHF) is a food that requires time and temperature control for safety (TCS) to limit pathogen growth or toxin production. In other words, a food must be held under proper temperature controls, such as refrigeration to prevent the growth of bacteria that may cause human illness. A PHF/TCS is a food that: contains protein, moisture (water activity greater than 0.85), and is neutral to slightly acidic (pH between 4.6 -7.5).

Where may a cottage food production operation sell products?

A CFPO may sell products at

- the individual's home;
- a farmers' market;
- a farm stand;
- a municipal fair, festival or event;
- a county fair, festival, or event; and
- a nonprofit fair, festival, or event.

May a cottage food production operation sell products anywhere else, such as at a state fair or federal event?

The statute specifies particular locations where the cottage food production operation may sell products. Privately organized special events and other locations are not allowed under the statute.

Can I use the Internet to sell my cottage food products?

No. Food produced at a cottage food production operation cannot be sold through the Internet, by mail order or at wholesale.

Can I make cottage food products in another building on my property?

No. The law requires cottage food products to be produced in a primary residence that contains a kitchen and appliances designed for common residential usage.

Is labeling required on food items produced by a cottage food production operation?

Yes. Foods sold by a cottage food production operation must be packaged and labeled. The food must be packaged in a manner that prevents product contamination, except for foods that are too large and or bulky for conventional packaging. The labeling information for foods that are not packaged must be provided to the consumer on an invoice or receipt. The label must include the following information:

- The name and address of the cottage food production operation;
- The common or usual name of the product, if a food is made with a major food allergen, such as eggs, nuts, soy, peanuts, milk or wheat that ingredient must be listed on the label; and
- A statement: *"This food is made in a home kitchen and is not inspected by the Department of State Health Services or a local health department."*
- The labels must be legible.